

BANQUET A	BANQUET B	BANQUET C
\$33.50 per person	\$38.00 per person	\$45.50 per person
Entree Tandoori Mix	Entree Tandoori Chicken Seek Kebab Vegetable Samosa Pakora	Entree Vegetable Samosa Onion Bhajia Burrah Kebab Tandoori Chicken
Main Chicken Makhani Lamb Rogan Josh Mixed Vegetable Dhansak	Main Chicken Makhani Lamb Rogan Josh Beef Curry Mixed Vegetable Dhansak	Main Prawn Masala Chicken Makhani Lamb Korma Beef Madras
Saffron Rice Naan Bread	Saffron Rice Naan Bread	Saffron Rice Naan / Garlic Bread
Dessert Gulab Jamun	Dessert Gulab Jamun or Kulfi	Dessert Mixed Kulfi Ice Cream

ENTREES

Murgh Shorba: Creamy Chicken Soup	\$7.50
Tomato Shorba: Spicy Tomato Soup	\$7.50
Subzi Russam: Vegetable Soup	\$7.50
Vegetable Samosa: Flavoursome spiced potato and peas stuffed in pastry and deep fried. <i>2 pieces.</i>	\$8.50
Mixed Pakora: Fried vegetable fritters in chickpea batter. <i>4 pieces.</i>	\$8.50
Onion Bhajia: For the onion lovers. Slices of onion spiced & coated with chickpea flour batter, deep fried till golden brown. <i>4 pieces.</i>	\$8.50
Tandoori Gobi: Cauliflower marinated in spicy tandoori sauce, skewered and roasted to perfection in the tandoori oven.	\$10.50

TANDOORI	ENTREE	MAIN
Tandoori Platter: A variety of chicken, lamb & fish cooked in the tandoori oven and served on a hot sizzling plate with salad garnish.		\$24.00
Tandoori Chicken: Chicken on the bone marinated in yoghurt, ginger, garlic, lemon juice, spices & roasted over charcoal in the tandoori oven.	\$12.50	\$18.80
Reshmi Kebab: Breast fillet chicken marinated in white wine, garlic and cashew nut paste, grilled in the tandoori oven and served with salad garnish.	\$13.50	\$18.80
Chicken Tikka: Boneless marinated fillet chicken cooked in the tandoori oven and served with salad garnish.	\$12.50	\$18.00
Lamb Tikka: Succulent diced lamb pieces, marinated in herbs and spices. Barbequed and served with salad garnish.	\$11.50	\$16.00
Burrah Kebab: Lamb chops marinated in rum, ginger and garlic. Mildly seasoned & charcoal grilled.	\$14.50	\$18.80
Seekh Kebab: Minced lamb, marinated in garlic, ginger & exotic spices, skewered & cooked in the tandoori oven.	\$11.50	\$14.50
Tandoori Fish: Diced, barbequed, boneless Rockling marinated in lemon juice, herbs, ginger, garlic and served with salad garnish.	\$13.50	\$18.50

MAIN COURSES - CHICKEN

Chicken Curry: Chicken cooked in a delicately spiced curry.	\$18.00
Chicken Vindaloo: Chicken cooked in a hot curry sauce.	\$18.00
Chicken Dewani: Chicken curry cooked with mixed vegetables.	\$17.50
CHEF'S SPECIAL - Chicken Makhani: Boneless tandoori diced chicken, simmered in a creamy tomato based curry. (<i>Butter Chicken</i>)	\$18.50
Chicken Badam Pasanda: Boneless chicken fillets, cooked in a mild pasanda curry with almonds and a dash of white wine.	\$18.50
CHEF'S SPECIAL - Chicken Tikka Masala: Tandoori diced chicken fillet, cooked in a tomato curry and blended to perfection with fried onions, capsicum and ginger.	\$18.50
Chicken Saag: Diced chicken breast simmered in a spinach curry.	\$19.00
Madras Chicken: Chicken cooked in a spicy sauce with roasted chilli, curry leaves and mustard seed.	\$18.50

MAIN COURSES - SEAFOOD

Fish Madras Curry: Diced fish fillets cooked with coconut milk, roasted chilli and curry leaves in a thick curry sauce.	\$19.90
Goa Fish Curry: A traditional recipe from the beaches of Goa, this dish comprises fillets of fish cooked in a mild curry with coconut milk.	\$19.90
Prawn Masala: Succulent prawns pan-fried and tossed in a thick curry with tomato, capsicum and spiced to perfection.	\$22.00
CHEF'S SPECIAL - Prawn Malai Curry: Delicious panned prawns simmered in mild tomato base sauce with a touch of coconut cream.	\$22.00
Prawns Vindaloo: Prawns cooked in a hot curry sauce.	\$22.00

MAIN COURSES - LAMB

Rogan Josh: Tender diced lamb cooked in yoghurt, tomato and onion with freshly ground coriander and cummin.	\$18.50
Bhuna Gosht: Diced lamb cooked in a thick masala sauce, with lemon juice, fennel and ginger.	\$18.50
Lamb Vindaloo: An Indian favourite, lamb curry cooked in a spicy hot curry sauce.	\$18.50
Lamb Saag: Diced lamb simmered in a spinach curry.	\$19.00
Lamb Shahi Korma: Lamb cooked with nuts, spices and a touch of cream to create a delicious lamb curry.	\$18.50
Daal Gosht: Diced lamb curry cooked with mixed lentils.	\$17.00

MAIN COURSES - BEEF

Beef Vindaloo: A traditional Indian favourite, diced beef cooked in a spicy hot curry sauce.	\$18.50
Beef Dewani: Beef curry cooked with seasonal vegetables.	\$18.00
Beef Madras: A famous dish named after Madras city. Diced beef cooked in a spicy sauce with roasted chilli, curry leaves and mustard seeds.	\$18.50
Beef Korma: Beef simmered in mild nut and creamy sauce.	\$18.50
Beef Curry: Diced beef cooked in a tomato and onion sauce.	\$18.50
Beef Mughlai: Beef curry cooked with capsicum and cottage cheese, simmered in a mild sauce.	\$19.00

MAIN COURSES - VEGETARIAN

Malai Kofta Curry: Mashed potatoes and cottage cheese balls mixed with nuts and herbs, cooked in a mild curry sauce.	\$13.90
Aloo Baingan: Eggplant and potato curry tempered with fennel and curry leaves.	\$13.00
Paneer Makhani: Diced cottage cheese cooked in a rich creamy tomato curry.	\$14.50
Aloo Palak: Wedges of potatoes cooked in spinach curry.	\$12.00
Daal Maharani: Mixed lentils and kidney beans in a mild sauce.	\$12.50
Paneer Tikka Masala: Diced cottage cheese tossed in a tomato curry cooked with onions and capsicum.	\$14.50
Aloo Mutter: Potatoes and peas lightly pan-fried, cooked in a mild curry sauce.	\$11.50
Palak Paneer: Spinach curry cooked with spices and cottage cheese.	\$14.00
Aloo Ghoobi: Curried potato and cauliflower cooked in mild curry.	\$12.50
Mixed Vegetable Dhansak: A traditional curry from Mumbai city. A mix of seasonal vegetables cooked with lentils.	\$14.00
Navrattan Korma: Vegetables and cottage cheese simmered in a mild creamy tomato based sauce with nuts.	\$14.00

RICE SIDE DISHES

Vegetable Biryani: Saffron rice cooked with seasonal vegetables and fried onion.	\$10.50
Lamb Biryani: Saffron rice cooked with tender pieces of lamb and aromatic spices.	\$12.50
Chicken Biryani: Diced chicken fillets cooked with saffron rice and spices.	\$12.50
Coconut Rice: Saffron rice with lightly flavoured coconut flakes, sultanas & nuts.	\$6.50
Saffron Rice (for two): Basmati rice cooked with Kashmiri saffron and flavoursome spices.	\$5.50
Peas Pulao: Saffron rice cooked with green peas and fried onion.	\$6.00

ACCOMPANIMENTS

Raita: Cooling yoghurt dip with cucumber and carrots.	\$3.50
Sweet Mango Chutney	\$3.00
Green Salad	\$5.00
Mixed Pickles	\$3.00
Mint Raita	\$3.00

INDIAN BREAD

Nan: Soft white plain flour bread.	\$2.80
Garlic Nan: Nan with garlic butter.	\$3.50
Keema Nan: Nan bread stuffed with spiced lamb mince.	\$4.80
Masala Kulcha: Bread stuffed with cottage cheese and spices.	\$4.80
Kashmiri Nan: Bread stuffed with dried fruit and nuts.	\$4.80
Roti: Wholemeal flour bread.	\$2.80
Lachha Parantha: Buttered wholemeal flaky bread.	\$4.80
Aloo Parantha: Wholemeal bread stuffed with spiced potatoes and herbs.	\$4.80

DESSERT

Kulfi: Special Indian ice cream with ground pistachios, chestnuts, cardamom, walnuts and dates.	\$6.50
Mango Kulfi: Indian ice cream mixed with mango pulp.	\$7.50
Gulab Jamun: Warm sweet dumplings.	\$6.50
Badam Kheer: Warm rice pudding cooked with almonds.	\$6.50
Kulfi with Gulab Jamun	\$8.00